

Welcome

The Kitchen Table MENU

- APPETIZERS -

TWICE BAKED POTATO BITES

\$12

crunchy fried nuggets filled with potato, cheddar cheese, bacon and green onion served with chive sour cream

CANDIED BACON DEVILED EGGS

\$9

traditional deviled eggs topped with house-made candied bacon

BURNT ENDS CHEESE PLATE

\$15

5-hour smoked pork belly burnt ends paired with cubed cheeses, pepperoncini peppers and dill pickle spears served with a house-made bbq sauce

FRIED GREEN TOMATO STACKS

\$13

southern fried green tomatoes topped with jalapeño pimento cheese and sweet candied bacon served with horseradish ranch

MIMI'S JALAPEÑO CORNBREAD

\$11

spicy cheesy cornbread served with a sweet whipped honey butter

CLASSIC SPINACH & ARTICHOKE DIP

\$13

warmed to the perfect temp with a mix of cream cheese, mozzarella cheese and artichokes served with warm fresh tortilla chips

- TKT SIGNATURE SALADS -

CAESAR SALAD

\$12

fresh whole romaine leaves tossed together with a house blended Caesar dressing topped with croutons and parmesan cheese

CANDIED BACON WEDGE

\$14

a wedge of iceberg lettuce with tomatoes, candied bacon and served with chunky gorgonzola ranch garnished with cracked pink peppercorns

SOUTHERN CHOP

\$15

chopped romaine and iceberg mixed with fire-roasted corn, sunflower seeds, bell peppers, candied bacon and gorgonzola cheese served with a lemon horseradish vinaigrette

BLT SALAD

\$12

iceberg lettuce, bacon and tomato served with a charred scallion ranch

HARVEST SALAD

\$14

a hearty fall medley of fresh mixed greens with walnuts, gorgonzola cheese, apples, celery, red onion and bacon tossed in a zesty sweet cranberry vinaigrette topped with croutons

- ADD PROTEIN -

GRILLED, BLACKENED OR FRIED

CATFISH \$13

CHICKEN TENDERS \$8

SHRIMP \$8

SALMON \$14

- SANDWICHES -

SERVED WITH POTATO WEDGES

HOT CHICKEN SLIDERS

\$15

hand-battered chicken tenders dipped in house hot sauce on three sweet bread sliders buns with served with charred scallion ranch

CATFISH SLIDERS

\$17

fresh local catfish on three sweet bread slider buns topped with lettuce, tomato and a housemade tartar sauce
*grilled, blackened or fried

CRAWFISH ROLL

\$18

chilled Louisiana crawfish tails mixed with mayonnaise, Old Bay, celery, green onion and lemon juice served on a brioche hoagie

VEGAN BURGER

\$18

plant based patty topped with fresh lettuce, tomato and onion on a sweet sourdough bun

DEBRIS SAMMICH

\$15

braised beef sandwich on a hoagie roll and topped with mozzarella cheese served with au jus

TKT BURGER

\$17

brisket, short rib and chuck roast freshly ground into a 6oz patty topped with thick-cut bacon, mozzarella cheese, lettuce, tomato and onion served with a green onion and garlic aioli on a sweet sourdough bun

FRIED PORK CHOP MELT

\$17

a warm buttered hoagie filled with a delicious deep-fried slab of pork loin topped with mozzarella cheese and a savory bacon onion jam

- ENTREES -

ADD A SIGNATURE SIDE SALAD TO YOUR ENTREE: \$6

SHRIMP & GRITS

\$20

five blackened jumbo shrimp served over a deep-fried cheesy grit cake with an Andouille sausage creole gravy

CRAWFISH LASAGNA

\$20

lasagna layered with crawfish, peppers, onions, ricotta cheese, creamy cajun sauce and topped with mozzarella cheese

FRESH LOCAL CATFISH

\$20

a half pound filet that can be prepared fried, grilled or blackened served with a jalapeño cornbread muffin, truffle garlic potato wedges and a house made tartar sauce

GRILLED PORK LOIN

\$24

two 5oz boneless pork loin chops grilled to perfection and topped with a house made apple chutney served with creamy baked macaroni and cheese and broccolini

SMOKED MEATLOAF

\$22

hickory smoked meatloaf topped with a brown gravy served with garlic mashed potatoes and collard greens

SMOKEY GLAZED CHICKEN KABOBS

\$17

smoked chicken tenderloins, purple onion and mixed peppers glazed with a sweet pepper jam served alongside garlic mashed potatoes and collard greens

RIBEYE

\$39

a 16oz thick cut 38 day aged Prime ribeye served with broccolini and truffle garlic potato wedges

FILET

\$37

an 8oz. center cut filet served with broccolini and garlic mashed potatoes

TKT SWEET & SPICY SALMON

\$28

freshly cut Atlantic salmon expertly cooked to your preference and finished with a sweet and spicy glaze served alongside tender broccolini and creamy garlic mashed potatoes

- SIDES -

\$8

MIMI'S JALAPEÑO CORNBREAD

a side of spicy cheesy cornbread with a sweet whipped honey butter

BROCCOLINI

broccolini sautéed with butter and garlic

GARLIC MASHED POTATOES

russet potatoes mashed with garlic and butter

CUP OF GUMBO

thick and hearty traditional chicken and sausage gumbo

COLLARD GREENS

clipped, cleaned and slow cooked, these tender southern greens are simmered to perfection and bursting with a rich homestyle flavor

GARLIC PARMESAN TRUFFLE WEDGES

thick cut potato wedges tossed with truffle oil, garlic and parmesan cheese

CREAMY BAKED MACARONI AND CHEESE

a rich and comforting elbow macaroni tossed in a velvety cheese sauce topped with shredded cheese and baked to golden perfection

- KIDS -

includes a drink, potato wedges and a hand-spun cotton candy (pink or blue)

BURGER

\$10

brisket, short rib and chuck roast freshly ground into a small kid-size patty and topped with mozzarella cheese

CATFISH NUGGETS

\$10

fresh fried local catfish nuggets

CHICKEN TENDERS

\$10

hand-battered chicken tenders

MEATLOAF

\$10

hickory smoked meatloaf

- DESSERTS -

SOUTHERN BREAD PUDDING

\$10

southern bread pudding served with homemade egg custard and a whiskey caramel drizzle

ICE CREAM SANDWICH

\$10

a scoop of vanilla bean ice cream sandwiched between freshly baked cookies
*ask your server for the daily cookie selections

FRIED PIE BITES

\$10

ask your server for the daily selection

NUTTER BUTTER NANNER PUDDIN'

\$10

classic Southern banana pudding layered with crunchy peanut butter cookies

HANDSPUN COTTON CANDY

\$5